



Roasted Pepper Potato Soup

Ingredients

- 2 medium white onions, chopped
- 2 tablespoons olive oil
- 1 jar (7 ounces) roasted sweet red peppers, undrained and chopped
- 1 can (4 ounces) chopped green chilies, drained
- 2 teaspoons ground cumin
- 1 teaspoon salt
- 3 cups diced peeled potatoes
- 3 cups chicken broth
- 1 tablespoon lemon juice
- 1/2 cup reduced-fat cream cheese, cubed

Directions

In a large saucepan, saute onions in oil until tender. Stir in the roasted peppers, chilies, cumin, and salt. Cook and stir for 2 minutes. Stir in potatoes and broth; bring to a boil.

Reduce heat; cover and simmer for 10-15 minutes or until potatoes are tender. Stir in lemon juice. Cool slightly. In a blender, process the cream cheese and half of the soup until smooth.

Return all to pan and heat through.